AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (Previously Presented) A method for producing microcapsules containing a material to be encapsulated, wherein the method comprises:

(a) solubilizing at least one plant protein in an aqueous medium at a pH that is between 2 and 7 to obtain a solution comprising at least one solubilized plant protein;

(b) centrifuging the solution of step (a) to obtain a supernatant and a pellet;

(c) mixing the supernatant of step (b) with an aqueous solution comprising a polyelectrolyte having the opposite charge of that of the at least one plant protein to obtain a solution comprising at least one solubilized plant protein and a polyelectrolyte having the opposite charge of that of the at least one plant protein; and

(e) coacervating the at least one solubilized plant protein and the polyelectrolyte having an opposite charge to the at least one plant protein from the solution of step (c), in the presence of the material to be encapsulated, to form microcapsules comprising a complex coacervate of the plant protein and polyelectrolyte about the material to be encapsulated.

2. (Previously Presented) The method according to claim 1, wherein the coacervating step is followed by hardening of the microcapsules.

3. (Canceled).

4. (Previously Presented) The method according to claim 2, further comprising increasing soluble plant proteins in the microcapsules by adding additional plant proteins to the supernatant of step (b) followed by centrifuging the resultant mixture to obtain increased amounts of plant proteins in the supernatant for mixing with the polyelectrolyte, with optionally repeating of the preceding steps

several times if necessary.

5. (Previously Presented) The method according to claim 2, wherein the solubilizing in step (a) is carried out at a pH below the isoelectric pH of the at least one plant protein, so that the at least one plant protein can be used as a cationic polyelectrolyte in the coacervating step.

6. (Previously Presented) The method according to claim 2, wherein the solubilizing in step (a) is carried out at a pH above the isoelectric pH of the at least one plant protein so that the at least one plant protein can be used as an anionic polyelectrolyte in the coacervating step.

7. (Previously Presented) The method according to claim 1, wherein the at least one plant protein is extracted from at least one plant selected from the group consisting of lupin (genus Lupinus), soybean (genus Glycine), pea (genus Pisum), chickpea (Cicer), alfalfa (Medicago), broad bean (Vicia), lentil (Lens), bean (Phaseolus), rapeseed (Brassica), sunflower (Helianthus) and a cereal.

8. (Previously Presented) The method according to claim 7, wherein the at least one plant protein is extracted from a cereal selected from the group consisting of wheat, maize, barley, malt and oats.

9. (Previously Presented) The method accordingly to claim 1, wherein the polyelectrolyte is a cationic polyelectrolyte selected from the group consisting of cationic surfactants, latexes that include a quaternary ammonium, chitosan and plant proteins having a pH below the isoelectric pH.

10. (Previously Presented) The method accordingly to claim 1, wherein the polyelectrolyte is an anionic polyelectrolyte selected from the group consisting of sodium alginate, gum arabic, polyphosphates, sodium carboxymethylcellulose, carrageenan, xanthan gum and plant proteins having a pH above the isoelectric pH.

11. (Previously Presented) The method according to claim 2, wherein the hardening is carried out by crosslinking with a crosslinking agent.

12. (Previously Presented) The method according to claim 11, wherein the crosslinking agent is selected from the group consisting of dialdehydes and tannins.

13. (Previously Presented) The method according to claim 12, wherein the dialdehyde is glutaraldehyde and the tannin is tannic acid.

14. (Previously Presented) The method according to claim 2, wherein, when the cationic polyelectrolyte is chitosan, the hardening is carried out using acetic anhydride as hardening agent.

15. (Previously Presented) Microcapsules produced by the method of claim 1.

16. (Canceled).

17. (Previously Presented) Microcapsules comprising a complex coacervate made of a mixture of plant protein and a polyelectrolyte configured encapsulating a material.

18. (Previously Presented) A pharmaceutical, veterinary, cosmetic, agrofood, chemical or biomedical composition comprising the microcapsules according to claim 15.

19. (Canceled).

20. (Previously Presented) A pharmaceutical, veterinary, cosmetic, agrofood, chemical or biomedical composition comprising the microcapsules according to claim 17.